Price
10¢

Unusual Old World and American Recipes

NORDIC WARE

LARGE ANODIZED ALUMINUM PLATTER WITH BAKELITE HOLDER

For heating then — most versatile and widely used SERVO-KING. Ideal for family service as well as generous individual portions. Platter is two design in platter, heavy 8 ga. Aluminum Platter 9½" x 12¾", holder 13" overall.

Cat. No. 20110 Anodized Aluminum Platter & Bakelite Holder $4.98

Same style platter-holder set except for individual use, size 7"x10¾"; holder 13" overall.

Cat. No. 20510 Anodized Aluminum Platter & Bakelite Holder $3.49

SERVO-KING

Individual Serving

PLATTERS AND HOLDERS

(Set all hot food servings)

SERVO-KING ANODIZED ALUMINUM PLATTER WITH BAKELITE HOLDER

Unsurpassed for serving hot meat with that elegance. The quality chefs — of 12 ga. anodized aluminum offers an unsurpassed service with the quality workmanship of an American made product. Permanent beauty and utility. Size of platter is 7"x10½", holder 13" overall.

Cat. No. 20810 Natural Aluminum Platter & Bakelite Holder $2.69

FOREWORD

NORDIC WARE is proud to present the newest edition of the Nordic Recipe Booklet. It contains an outstanding collection of recipes that will bring savory success to your table.

This new booklet endeavors to offer you a wide variety of cooking and baking adventures, including recipes collected from authentic old world sources plus old favorites adapted from our own American culinary heritage. You will also find exciting new time-saving ideas using the very latest convenience foods.

Illustrated in this booklet is the beautiful line of NORDIC WARE which includes the finest cast, heavy formed and spun aluminum bake, cook and serve ware. You will note that many of our molds now feature Teflon** interiors. Also, our latest cookware has the improved interior of hard-base Teflon II*** with Permis-Porcelain exteriors in striking colors.

NORDIC WARE offers unlimited possibilities for your ingenuity and creativity in cooking and baking. We believe you will enjoy perfect results time after time with these recipes especially developed and tested for use with your new NORDIC WARE products.

*Reg. U.S. Pat. Off.

**Teflon is DuPont's registered trademark for its non-stick finish.

***Teflon II is DuPont's certification mark for certain standard Teflon coated cookware which meets DuPont standards.

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NORDIC WARE

MINNEAPOLIS, MINNESOTA 55416

TIPS FOR USE AND CARE OF COOK AND BAKE WARE COATED WITH TEFLON

Teflon is one of the most remarkable plastic coatings yet developed. A product of more than a decade of research in DuPont's laboratories, it is unmatched for non-sticking characteristics, and ease of cleaning. Now you can bake or fry almost any food fat free, if you wish. Use your NORDIC-WARE Teflon coated utensil with the knowledge that it is the ultimate in utility, beauty and design.

Teflon's popularity continues to grow because of its non-sticking characteristics, and its freedom from attack by household chemicals are unmatched. Like other synthetic plastics, it is softer than porcelain, glass or the metals used on the interiors of cookware. Hence, reasonable care must be exercised to prevent damaging the finish in use. Note: Over heated Teflon loses its non-stick advantages. To avoid, do not heat utensil without food being in it!

Before using:

1. Wash the utensil in hot, soapy water, rinse thoroughly and dry.
2. Oven bake ware should be seasoned. Grease lightly but well with unsalted shortening. (Do not use liquid shortening.) Place in 300° oven for one hour. Remove and allow to cool on wood surface.
3. For cook ware or top-of-the-range bake ware, preconditon by greasing the Teflon II surface lightly with shortening.

Cooking Instructions:

1. Teflon coated utensils have often been advertised as greaseless cookware. While these utensils can be used without shortening of any type, some cooks prefer to use fats to add flavor and aid in even browning.
2. Non-metallic utensils are recommended for use with Teflon II cookware. Since the finish is soft enough to be damaged by the edge on a metal utensil, the homemaker must exercise reasonable care in using such utensils. Some minor scratching may eventually occur. Though it will affect the appearance of the pan, it will not seriously impair the non-sticking qualities.
3. Food should never be cut in a Teflon coated pan with a sharp-edged knife.
4. Frying pans and griddles, which are to be used to sear meat, should be preheated carefully over medium to medium-high heat for 1½ min. Do not heat an empty pan over high heat!

Cleaning Instructions:

1. Wash non-stick cookware thoroughly in hot suds after each use.
2. Metal scouring pads or abrasive cleaners should not be used. Stubborn spots can be removed with a plastic mesh pad or sponge.
3. Over a period of time, the Teflon finish may discolor in use. However, this will not materially affect the performance of the pan. Such staining may be lightened by placing a heaping Tbsp. of baking soda and 1/3 cup of liquid household bleach in 1 cup of water and heating to boiling point in utensil. The mixture should be heated for 5 minutes. After this treatment, the utensil should be thoroughly washed and rinsed. The pan must be re-seasoned before use.

Storage Instructions:

It is suggested that cookware finished with Teflon II should be stored upside down or sideways to avoid damage from objects which might accidentally fall on it.

BUNDT® PAN

12 CUP SIZE

NORDIC WARE'S World Famous BUNDT® Pan is now America's largest selling baking mold. This unique pan has been a prize winner each of the past several years in the famous "BAKE-OFF®". It is exclusively designed for pound cakes, specialty cakes, gelatin salads, frozen desserts and meat loaves. Made of heavy cast aluminum or sturdy formed aluminum, it offers the ultimate in beauty and baking performance. Now available in fashion colors. America's favorite baking pan is a bright fresh accent to any kitchen decor.

The beautiful BUNDT® Cake Stand, the perfect complement to the World Famous BUNDT® Pan is fashioned of heaviest aluminum with a base finished in colorful enamel or natural cast aluminum.

No. 50330 Jumbo Fluted Mold, formed aluminum, Teflon coated	$ 4.89
No. 50130 Large cast aluminum BUNDT® Pan, Teflon coated, natural exterior	8.98
No. 50100 Large cast aluminum BUNDT® Pan, natural exterior and interior	6.98
No. 50301 Jumbo Fluted Mold formed aluminum, Copper anodized exterior and interior	5.49
No. 50330 Jumbo Fluted mold, formed aluminum, Teflon coated, Avocado exterior	4.98
No. 50735 Large Cast aluminum BUNDT® Pan, Teflon coated, Avocado exterior	7.49
No. 50744 Large Cast aluminum BUNDT® Pan, Teflon coated, Harvest exterior	7.49
No. 50136 Large Cast aluminum BUNDT® Pan, Teflon coated, Tangerine exterior	7.49
No. 0331 BUNDT® Cake Stand w/cover in natural, Harvest, Tangerine or Avocado	14.30

(Please designate color when ordering.)

TIPS AND TRICKS FOR THE USE OF YOUR BUNDT® PAN

1. Season your BUNDT® Pan before use. Grease lightly but well with unsalted shortening. (Do not use liquid shortening.) Place in 300° oven for one hour. Remove and allow to cool on wood surface.
2. Grease and flour pan when baking butter cakes. Allow cakes to cool in BUNDT® Pan for 15 minutes before turning out.
3. Do not grease the BUNDT® Pan for angel food, sponge or chiffon cakes. To remove cake, loosen edges carefully with non-metallic spatula then strike edge of inverted mold on counter top.
4. To unmold gelatin, moisten top of gelatin and a chilled plate. (Moist surfaces allow adjustment of gelatin after it has been unmolded.) Dip mold, just to the rim, in warm water; lift from the water and shake slightly to loosen. Invert moistened plate on mold, then turn plate and mold together.

Differences in Baking Times for BUNDT® Pans

It is advised that you experiment with your particular BUNDT® Pan as the baking times given in the recipes are recommended averages only and apply to most ovens as well as natural finish pans. The Harvest color BUNDT® Pan will usually need about 5 minutes longer baking time because of heat being reflected from the light color pan surface.

SOUR CREAM COFFEE CAKE

1 cup margarine or butter
3 eggs, separated
1 cup sugar
1 cup dairy sour cream
1½ cup sifted flour
1 tsp. baking soda
1 tsp. baking powder

Cream shortening and sugar. Add egg yolks and sour cream. Beat until light and fluffy. Add flour, baking powder and baking soda. Beat egg whites until stiff; fold in. Pour batter into a greased and floured BUNDT® Pan. Sprinkle with a topping made of ¼ cup sugar, ½ tsp. cinnamon and ¾ cup chopped nuts (or use extra butter). Bake at 325° for one hour. Allow to cool in pan for 10 min. before turning out.

COFFEE KUCHEN

2 pkg. active dry yeast
½ cup warm water
½ cup warm milk
½ cup butter or margarine
1 cup sugar
1 cup flour
4 eggs
grated rind of 1 lemon
2½ cups flour
½ tsp. mace
½ tsp. salt
grated nuts

Dissolve yeast in warm water. Add warm milk and 1 cup flour. Beat well and allow to rise in a warm place until doubled in bulk. Cream the butter or margarine thoroughly with the sugar. Add eggs one at a time, beating well after each addition. Add lemon rind. Mix creamed mixture with the raised dough. Add remaining flour which has been sifted with mace and salt. Grease BUNDT® Pan and sprinkle with grated nuts to cover the inside of the mold. Place dough in pan and let rise until double in size. Bake at 350° for 50-60 min.

SWEET CHOCOLATE CHIP CAKE

1 pkg. yellow, white or devil's food cake mix
1 envelope whipped topping mix
4 eggs
1 cup cold water
1 square (1 oz.) semi-sweet chocolate, coarsely grated
Powdered Chocolate Glaze

Mix together, cake mix, whipped topping mix, eggs and water. Blend until moistened; beat at medium speed for 4 min. Blend in grated chocolate. Turn into greased and floured BUNDT® Pan. Bake at 350° for 40-45 min. Allow cake to cool in pan for 15 minutes before turning out. Finish cooling on rack; spread with glaze.

Glaze

1 square (1 oz.) semi-sweet chocolate
1½ Tbsp. butter
¾ cup unsifted confectioners' sugar
2 Tbsp. brandy

In small saucepan over low heat, melt chocolate with butter, stirring constantly until smooth. Remove from heat. Gradually add sugar alternately with brandy. Stir until mixture is of glaze consistency. Spread over cake.

ADDITIONAL BUNDT® PAN RECIPES ON PAGE 15

POPPYSEED CAKE

1 pkg. white or yellow cake mix
1 cup water
½ cup liquid shortening
4 eggs
1 pkg. (instant) coconut cream or lemon pudding mix
4 Tbsp. poppyseed

Mix together dry ingredients, add water and liquid shortening. Add eggs, one at a time, beating well after each addition. Pour batter into well greased and floured BUNDT® Pan. Bake at 350° for 45 minutes. Allow cake to cool in pan for 15 min. before removing.

Drizzle with glaze made of confectioners' sugar, lemon juice and butter.

SPICED APPLE POUND CAKE

2½ cups flour
2 cups sugar
½ tsp. salt
½ tsp. baking soda
1 tsp. vanilla
1 cup butter or margarine, softened
1 carton (8 oz.) spiced apple yogurt
3 eggs

Combine ingredients in large mixing bowl. Blend at low speed. Beat 3 min. at medium speed, scraping bowl occasionally. Pour batter into well greased and floured BUNDT® Pan. Bake at 325° for 60-65 min. or until top of cake springs back when lightly touched. Cool cake 15 min. before removing from pan.

Glaze: Combine 1 cup confectioners' sugar, 2 Tbsp. milk and ½ tsp. cinnamon. Beat until smooth. Drizzle glaze over cake, then sprinkle with chopped pecans.

ADDITIONAL BUNDT® PAN RECIPES ON PAGE 31

FAMOUS LEMON CAKE

FROM WHITE HOUSE COOKBOOK

½ cup butter or margarine
1½ cups sugar
4 egg yolks
2½ cups cake flour
2 tsp. baking powder
½ tsp. salt
½ cup milk
1 tsp. vanilla
1 tsp. grated lemon rind
1 tsp. lemon juice

Preheat oven to 325°. Cream shortening and sugar until light and fluffy. In a separate bowl, beat egg yolks until light and lemon colored; blend into creamed mixture. Sift together cake flour, baking powder and salt; resift 3 times. Add the sifted ingredients in thirds, alternating with milk. Beat the batter thoroughly after each addition. Add vanilla, grated lemon rind and lemon juice. Beat two minutes. Bake in well greased and floured BUNDT® Pan for 1 hour or until straw inserted in the center comes out clean. Dust with powdered sugar on top if desired.

7-UP CAKE

1½ cups butter
3 cups sugar
6 eggs
3 cups flour
2 Tbsp. lemon extract
½ cup 7-up

Cream sugar and butter together and beat until light and fluffy. Add eggs, one at a time, and beat well. Add flour. Beat in lemon extract and 7-Up. Pour batter into well greased and floured Jumbo Fluted Mold. Bake at 325° for 1-1½ hours.

ADDITIONAL BUNDT® PAN RECIPES ON PAGE 32

TUNNEL OF FUDGE

FAMOUS BAKE-OFF® WINNER

1½ cups butter
5 eggs
1½ cups sugar
2 cups flour
1 lb. ounce or 12½ oz. pkg. of Creamy Double Dutch Frosting Mix
2 cups chopped walnuts

Cream butter in large mixer bowl at high speed. Add eggs, one at a time, beating well after each addition. Gradually add sugar; continue creaming at high speed until light and fluffy. By hand, stir in flour, frosting mix and walnuts until well blended. Pour batter into well greased and floured Bundt® Pan. Bake at 350° for 60-65 min. Cool 2 hours before removing from pan. Cool completely before serving.

BASIC GELATIN FOR BUNDT®

Prepare 2 (6 oz.) packages of gelatin according to package directions. When thickened, fold in 2 or 3 cups of fruit, vegetables, miniature marshmallows, etc. Chill until firm.

Salad illustrated above uses lemon flavored gelatin (light color shows off fruit to best advantage.) Banana slices, pear halves and halves of pineapple rings fit nicely into mold contours. These salad fruits, salted, with cherries added make up the body of the salad.

ADDITIONAL BUNDT® PAN RECIPES ON PAGE 35.

MINI-BUNDT® PAN RECIPES

SAUSAGE CAKE

- 1 lb. pork sausage
- 1½ cups brown packed brown sugar
- ½ cups sugar
- 2 eggs, lightly beaten
- 3 cups sifted flour
- 1 tsp. ginger
- 1 tsp. baking powder
- 1 tsp. pumpkin pie spice
- 1 tsp. baking soda
- 1 cup cold strong coffee
- 1 cup raisins
- 1 cup chopped walnuts

In mixing bowl, combine meat and sugars and stir until mixture is well blended. Add eggs and beat well. Onto piece of waxed paper, sift flour, ginger, baking powder and pumpkin pie spice. Stir baking soda into coffee. Add flour mixture and coffee alternately to meat mixture, beating well after each addition. Pour boiling water over raisins and let stand 5 minutes; drain well and dry raisins in cloth. Fold raisins and walnuts into cake batter. Turn batter into well greased and floured Mini-BUNDT® Pan. Bake 1½ hours at 350° or until done. Cool 10 min. in pan before turning out.

PINEAPPLE UPSIDE-DOWN CAKE

- 1 can (1 lb. 4 oz.) crushed pineapple
- 1 pkg. pound cake mix
- ½ cup brown sugar
- 5 Tbsp. melted butter
- 1 tsp. lemon peel
- 1 tsp. vanilla

Drain pineapple, reserving syrup. Combine half cup drained pineapple, brown sugar, melted butter and 3 Tbsp. pineapple syrup. Spoon into Mini-BUNDT® Pan. Prepare pound cake mix according to pkg. directions, using pineapple syrup for liquid. Stir in lemon peel, vanilla and remaining crushed pineapple. Spoon into pan. Bake at 325° for 60-65 min. Cool 5 min. in pan, then invert.

M[illegible] N[illegible] T P[illegible] N

9 CUP SIZE

[illegible] with easy-care Teflon interior

PREPARING AND USING YO[illegible] P[illegible] M[illegible] N B[illegible] NDT[illegible] PAN

for 15 minutes before turning out

[illegible] brioche edges carefully with a non-
on counter top

[illegible]

RUM BABA

- 1 egg
- ½ sugar
- 1 cup flour
- 1 tbsp. baking powder.
- 4 tbsp. melted butter
- ¼ cup lukewarm milk

[illegible] greased and [illegible] Allow to [illegible]

rum syrup

RUM SYRUP

After [illegible] Remove [illegible]

[illegible]

[illegible] sugar
[illegible] vanilla extract [illegible] cup cornmeal
½ cup brown sugar (packed) tsp. cinnamon

[illegible]

FEATURE IN [illegible]

[illegible]

[illegible] evaporated milk
4 [illegible]
[illegible]
1 tbsp. [illegible]
1 cup [illegible]
[illegible]
½ tsp. cinnamon

[illegible] tsp. vanilla
[illegible] cup
[illegible]
[illegible]
candied fruit

[illegible]

FALSE ERYSIMUM

30 large marshmallows
[illegible]

[illegible] pkt. wedding cream
orange sections to garnish

[illegible]

[illegible]

[illegible]

2 eggs, [illegible]

½ tsp. vanilla

tsp. almond [illegible]

tsp. baking powder

[illegible]

MANDARIN COFFEE BREAD

1 pkg. [illegible] Hot Roll Mix

1 can [illegible] mandarin orange sections, well drained

18 small sugar cubes

[illegible]

Melted butter or margarine

Orange marmalade

[illegible]

[illegible]

[illegible]

DECORATIVE ICE CREAM MOLD

[illegible]

BASIC GELATIN FOR MINI BUNDT PAN

[illegible]

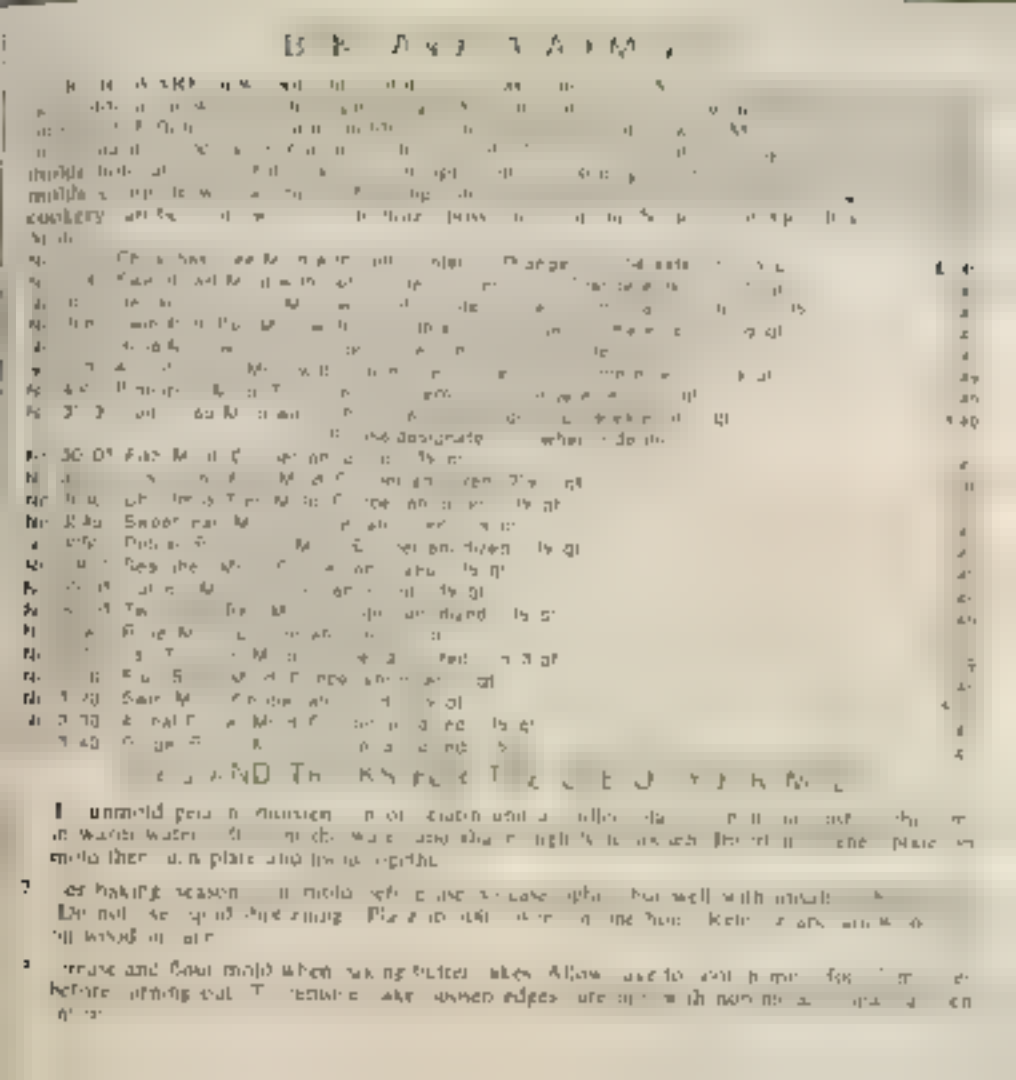
P NEAPP E

- cup sugar butter
- tbl. spoon brown sugar
- -7 slices Pineapple
- (No. or 15 oz. can)
- Maraschino cherries
- optional

- package white or yellow cake mix (no pudding in the mix)
- cup of the pineapple juice (from one-half of a regular size can)

Melt butter in an 8-inch square pan. Sprinkle brown sugar evenly over butter. Arrange pineapple slices in single layer over sugar mixture. Place cherries in the center of each pineapple slice and in spaces between slices.

Prepare batter as directed on cake package. Pour batter over fruit in the pan. Bake in a preheated oven at 350° for 40-50 minutes, or until toothpick inserted in center comes out clean. Cool 5 minutes before removing from pan. Serve warm with whipped cream.



[illegible]

3 whole slices of canned pineapple
whole banana
3 [illegible] peach halves
27 grapes
3 mandarin orange slices
[illegible] grapefruit slices
3 packages gelatin
21 maraschino cherries

Prepare 1 package [illegible] [illegible]

[illegible]

FROZEN FR[illegible]T RING

Strawberries (sliced [illegible] desired)
Pineapple [illegible]
Orange [illegible]
Mint leaves
Water or [illegible] lemonade concentrate and
2 cups water

[illegible] mint leaves in [illegible] ring [illegible] and freeze [illegible]

2 packages raspberry gelatin
1½ cups boiling water
½ cup ginger ale
1 lemon
1 package frozen raspberries
1 package [illegible] orange [illegible]

[illegible]

[illegible]

1 pkg. (3 oz.) strawberry gelatin (dry)
1 package white cake mix
[illegible] almond [illegible]
1 Tbsp. [illegible]

[illegible] 350 [illegible] 45 min.

[illegible]

[illegible]

[illegible]

1 Tbsp unflavored gelatin. Add
¼ cup cold water

½ cup boiling water
3 Tbsp sugar
3 Tbsp lemon juice

[illegible]

[illegible]

2 pkgs cherry gelatin
1 lb. can [illegible]
½ cup orange juice
½ cup sherry or wine

[illegible] and add water [illegible] Mold Pan. Chill until [illegible]

[illegible] ASPIC

2 3 oz. packages [illegible] gelatin
2 cups boiling water
2 [illegible] seasoned tomato sauce
1 tsp seasoned salt
3 Tbsp vinegar
salt and pepper to taste

Dissolve gelatin in boiling water. Add other ingredients. [illegible] Mold Pan. Chill until set.

[illegible]

[illegible]

[illegible]

2 pkg (3 oz.) strawberry gelatin
3 cups boiling water
2 10 oz. pkg frozen strawberries, thawed
medium bananas, mashed
cup chopped nuts
pint dairy sour cream

Dissolve gelatin [illegible] water. Add [illegible]

6 slices of [illegible] pineapple
2 whole bananas
4 whole canned pears
[illegible] grapes
4 medium orange slices [illegible] grapefruit
[illegible] maraschino cherries
4-5 packages of gelatin

[illegible]

[illegible]

RASPBERRY ICE CREAM RING

1 [illegible] pkgs. frozen [illegible] raspberries
1 3 oz. pkgs. raspberry gelatin
[illegible] cups boiling water
1 qt. vanilla ice cream
2 [illegible] oz. cans frozen pink lemonade concentrate, thawed
[illegible] cup chopped pecans

Dissolve gelatin in boiling water. Add ice cream [illegible] in lemonade and [illegible] raspberries [illegible] then [illegible] pecans and raspberries. Pour into oiled [illegible] Fruit Ring Mold [illegible] until serving time. Serves 8.

F[illegible]

½ cup shortening
1 cup sugar
1 egg
1½ cups [illegible]
2 cups sifted flour
1½ Tbsp. [illegible]
1 tsp. baking soda
1 tsp. [illegible]
[illegible] tsp. cinnamon
[illegible] tsp. nutmeg
1 [illegible]
1 cup [illegible]
[illegible] cup [illegible]
½ cup chopped candied cherries
[illegible]
½ cup [illegible]

Cream shortening, sugar and egg [illegible]

[illegible]

½ cup [illegible] butter [illegible]
1 cup [illegible] sugar
Place under broiler at 5 min.

[illegible] STYLE ME[illegible] SEAFOOD SALAD

[illegible]
[illegible] grated [illegible]
tsp. grated [illegible]
tsp. salt

2 tsp. vinegar
[illegible] cup [illegible] sour cream [illegible] salad dressing
2 large [illegible] grate and drain

[illegible]

[illegible]
[illegible] meat
[illegible] Tbsp. French dressing
[illegible] pkg. apple gelatin
2 cups boiling water
[illegible] cups cold water
Tbsp. grated [illegible]
tsp. salt
[illegible] cup vinegar
[illegible] cup diced celery

[illegible]

CRANBERRY [illegible] SALAD

[illegible] cups flaked tuna
[illegible] chopped hard-cooked eggs
[illegible] cup finely cut celery
[illegible] cup cut stuffed olives
[illegible] Tbsp. minced onion
[illegible] cup [illegible] cashews
salt and pepper to taste
salad dressing
[illegible] pkg. [illegible] gelatin
[illegible] cups cranberry [illegible]

[illegible]

SEAFOOD APPETIZER

[illegible] chopped [illegible]
20 stuffed olives, sliced
[illegible] cup sweet pickle relish
[illegible] cup [illegible] celery
1 Tbsp. lemon juice
Tbsp. grated onion
[illegible] unflavored gelatin
[illegible] cup cold water

[illegible]

[illegible]

[illegible]

2 envelopes unflavored gelatin
½ cup sugar
¼ tsp. salt
1½ cups canned pineapple juice
¾ cup orange juice
¼ cup vinegar
2 cups pineapple chunks, drained
1 cup mandarin oranges, drained
1½ cups green grapes

Mix gelatin, sugar and salt in pineapple juice and [illegible] Add [illegible] Chill [illegible] Serves [illegible]

BANANA GINGERBREAD DELIGHT

2-3 ripe medium bananas, peeled (1½ cups mashed)
2 Tbsp. lemon juice
1 pkg. [illegible] gingerbread mix
1 cup golden raisins

[illegible] well mixed [illegible] Bake at 350° 35-40 min. [illegible] Then [illegible] with whipped cream [illegible]

APRICOT GLAZED RUM CAKE

- plus dry pectin
- ½ cup lukewarm water
- ¼ cup scalded milk
- 2 cups flour
- ½ cup salt
- grated rind of 1 lemon
- ½ cup rum
- 1 cup butter
- ¾ cup sugar
- 3 eggs

[illegible] Add milk and beat in cup [illegible]

Cream butter and sugar. Beat in eggs one at a time. Add [illegible] Add [illegible] Pour in greased [illegible] [illegible] minutes [illegible]

[illegible] with Apricot Glaze. Serve cup apricot [illegible] and thin with fruit juice or rum and [illegible]

[illegible]

- ½ cup orange juice
- ¼ cup sugar
- 1 cup water
- 1 pkg. (3oz.) apricot gelatin
- orange rind
- ½ tsp. cinnamon
- ½ tsp. nutmeg
- ½ tsp. cloves
- ¼ cup almonds
- ¼ cup ginger

[illegible] Add sugar [illegible] and beat at [illegible] creamy.

[illegible]

ADDITIONAL BUNDT PAN RECIPES

12 CUP SIZE

MISS WANDA'S BUNDT CAKE

- ½ cups butter or margarine
- 3½ cups sugar
- 7 eggs
- 1 cups flour
- 3½ tsp. salt
- 1½ tsp. baking soda
- 1½ tsp. vanilla extract

Cream shortening and sugar. Add eggs one at a time beating well after each addition. Add vanilla. Combine dry ingredients and add to creamed mixture. Pour batter into well greased and floured Bundt pan. Bake at 325° for one hour or until cake springs back when lightly touched. Cool in pan for 5 min. before removing.

EGG CUSTARD CAKE

- pkg. (3 oz.) vanilla cooked mix
- pkg. yellow cake mix
- 2 eggs
- 4 cups milk

Combine dry ingredients. Add eggs and milk. Mix well. Pour into greased and floured Bundt pan. Bake at 350° for 40-45 min. Cool 5 min. before removing from pan.

[illegible] MEAT [illegible]

- 2½ lbs. ground beef
- 2 cups soft bread crumbs
- 1 onion
- 1 egg, beaten
- 1 cup milk
- 6 Tbsp. minced onion
- 1 cup catsup
- 1 tsp. salt
- ½ tsp. pepper
- 2 tsp. [illegible]
- 3 tsp. [illegible]
- ½ tsp. celery salt

[illegible]

VERY BERRY LEMON CAKE

1 box CAKE MIX OF YOUR CHOICE

- can (15 oz.) blueberries, drained
- pkg. (3 oz.) lemon flavor gelatin
- blueberries
- 4 eggs
- sugar
- 1 pkg. lemon cake mix
- carton (8 oz.) plain yogurt or sour cream

[illegible]

Sprinkle Sugar [illegible]

Cool

[illegible]

- [illegible] cup butter or margarine
- 1 cup sugar
- 4 eggs
- 2 cups flour
- 1 tsp. baking powder
- ½ tsp. ground nutmeg
- ½ cup Madeira or cream sherry
- ½ cup finely chopped pecans

[illegible] cream butter, olive oil and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Sift flour, baking powder and nutmeg together and add to creamed mixture alternately with Madeira. Stir in pecans. Pour batter into [illegible] pan. Bake at 350° for [illegible] minutes, or until cake tester comes out clean. Cool in pan on wire rack for 10 minutes before turning out. Dust with confectioners' sugar if desired.

[illegible]

- 4 eggs
- 1 (8 oz.) carton sour cream
- 1 cup yellow cake mix
- ½ cup (1 package) of coconut pecan frosting mix
- 1 Tbsp. butter or margarine

Grease and flour [illegible] 9-inch fluted tube pan. In large bowl, with mixer at medium speed, beat eggs, sour cream, cake mix, frosting mix and butter until well blended, about 2 minutes. Pour batter into prepared pan. Bake in 350°F oven for [illegible] minutes or until cake tester inserted in center comes out clean. Cool in pan on wire rack 10 minutes; remove from pan and cool completely. Sprinkle with confectioners' sugar.

GATHERED AND FOUND CAKE

- [illegible] cup butterscotch morsels
- 1 Tbsp. instant coffee
- ½ cup water
- 1 cup butter
- 1½ cups sugar
- 2 cups flour
- 1 tsp. baking soda
- ½ tsp. salt
- ½ cup buttermilk
- 4 eggs

Melt together in double boiler morsels, instant coffee and water. Cream butter and sugar. Blend in [illegible] chocolate. Combine flour, soda and salt and add alternately with buttermilk to creamed mixture. Add eggs, one at a time, beating well after each addition. Turn into well greased and floured Bundt pan and bake at 350° for [illegible] minutes or until cake tester comes out clean. Cool in pan on wire rack for 10 minutes before turning out. Dust with confectioners' sugar if desired.

[illegible]

[illegible]

- [illegible]
- [illegible]
- [illegible]
- [illegible]

[illegible]

[illegible]

- [illegible]
- [illegible]
- [illegible]
- [illegible]

[illegible]

[illegible]

- [illegible]
- [illegible]
- [illegible]
- [illegible]

[illegible]

[illegible]

COLD POUND CAKE

- [illegible]
- [illegible]
- [illegible]
- [illegible]
- [illegible]
- [illegible]

[illegible]

[illegible]

[illegible]

- [illegible]
- [illegible]
- [illegible]
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- [illegible]
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[illegible]
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[illegible]

[illegible]

GRANDMA [illegible]

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[illegible]
[illegible]
[illegible]

[illegible]

STRAWBERRY JUICE

[illegible]
[illegible]
[illegible]
[illegible]
[illegible]

[illegible]

[illegible] CAKE

[illegible]
[illegible]
[illegible]
[illegible]
[illegible]

[illegible]

PISTACHIO NUT CAKE

[illegible]
[illegible]
[illegible]
[illegible]
[illegible]

[illegible]

[illegible]

[illegible]

No 42630	one Cake Pan [illegible] aluminum [illegible] material	$1 [illegible]
No 42700	Sandhall Mold Pan [illegible] aluminum	[illegible]
No 4 800	Bridge Mate Pan [illegible] aluminum	[illegible]
No 43 00	Ball [illegible] upcake Pan [illegible] aluminum	[illegible]
No 0 600	Plate Panna [illegible] aluminum	4 9[illegible]
No 42600	Sandbakkelse Set [illegible] formed aluminum [illegible] Forms	[illegible]
No 42700	Sandbakkelse Set [illegible] formed aluminum [illegible] Forms	[illegible]
No 0 700	Egg [illegible] [illegible] cast aluminum [illegible]	4 9[illegible]
No 0 800	Large Cupcake [illegible] [illegible]	[illegible]
No 45430	Patty Shell & Tart Pan Teflon [illegible] aluminum	7 [illegible]
No 04500	Krumkake Iron [illegible] aluminum	[illegible]
No 0 700	Deluxe Pizzelle Kit (Electric Pizzel Iron) formed aluminum	4 [illegible]
No 42400	Deluxe Cupcake & Muffin Pan formed aluminum Teflon interior	[illegible]
No 4, 200	Sheet Cake Pan Teflon coated aluminum	3 [illegible]
No 42530	Cookie Sheet, Teflon [illegible] formed aluminum	3 [illegible]
No 42400	Ball Cake Mold cast aluminum	2 [illegible]
No 40600	Egg Cake Mold cast aluminum	2 [illegible]
No 4 900	Egg Cupcake Pan [illegible] aluminum	2 [illegible]
No 4 [illegible]	[illegible] [illegible] Lamb Mold [illegible] aluminum	[illegible]
No 42700	Two Pie-a Bunny Mold formed aluminum	2 [illegible]
No. 4 300	Two Piece Santa Mold, formed aluminum	2 [illegible]
No 01400	Rosette-Timbale Set, cast aluminum	$ [illegible]
No 10100	Pan-in-One Griddle King, heavy ga. aluminum	4 [illegible]
No 10230	Pan-in-One Griddle King, heavy ga. aluminum Teflon II coated	6 [illegible]
No 42500	Twelve Form Corn Stick Pan Teflon formed aluminum	3 [illegible]

[illegible] [illegible]

[illegible]

[illegible]

[illegible] [illegible]

[illegible]

[illegible]

[illegible]

3 eggs, separated
[illegible] cup flour
12 cups milk

½ tsp salt
4 Tbsp sugar
3 Tbsp melted butter

Whisk batter a few hours before using and allow to stand in refrigerator or place

Beat egg yolks with sugar [illegible] Add flour, milk, [illegible] and milk. Whisk [illegible] use and [illegible]

[illegible] Heat [illegible] and [illegible] Cook a little batter at a time. Bake until [illegible] and serve with [illegible] preserves or [illegible] 25-30 cakes

[illegible]

ALMOND
[illegible] butter
¾ cup sugar
[illegible]
3/4 cup flour
1/2 tsp almond extract
¾ cup brown sugar

SPICE
¾ cup sugar
[illegible]
½ egg whites
Ground cinnamon
½ tsp [illegible]

Make batter as directed [illegible]
Prepare [illegible] Add [illegible] and [illegible] Pour batter into [illegible] Top with [illegible] Bake at [illegible] Remove [illegible] Cool [illegible] Drizzle [illegible] and [illegible] Cut into squares and serve.

Prepare [illegible] Add [illegible] Pour batter into [illegible] Bake at [illegible] Remove [illegible] Cool [illegible] Drizzle [illegible] and [illegible] Cut into squares and serve.

NOTE: [illegible] Add [illegible] Pour batter into [illegible] Bake at [illegible] Remove [illegible] Cool [illegible] Drizzle [illegible] and [illegible] Cut into squares and serve.

EASY EBLESKIVER

½ pkg. yellow cake mix
1 cup water
1 egg

¼ cup flour
butter or margarine
confectioners' sugar

Combine cake mix, water, egg and flour. Blend [illegible] speed. [illegible] of butter or margarine in each cup of Ebleskiver Pan. Heat [illegible]

[illegible] desired. Serve with [illegible] and [illegible].

DANISH EBLESKIVER

2 cups buttermilk
2 cups flour
3 eggs, separated
1 tsp. baking powder

½ tsp. salt
1 tsp. soda
1 Tbsp. sugar
applesauce

Beat egg yolks. Add sugar, salt and milk, then [illegible] baking powder [illegible] have been sifted [illegible] beaten egg whites. [illegible] shortening [illegible] Ebleskiver Pan [illegible] all [illegible] applesauce [illegible] apple [illegible] with fork [illegible] [illegible] ready to [illegible] maple syrup [illegible] sauce.

STANDARD EBLESKIVER

2 cups cake flour
4 eggs, separated
½ tsp. salt
1 Tbsp. sugar

1 tsp. baking powder
¼ cup melted shortening
2 scant cups milk

Beat egg [illegible] add sugar. [illegible] beaten egg whites. [illegible] Ebleskiver Pan.

CARDAMON KRUMKAKE

3 eggs
1 cup sugar
½ cup soft butter

1 scant cup milk
1½ cups flour
1 tsp. cardamon

Beat eggs well, add sugar, butter and cardamon. Beat. Add [illegible] seed [illegible] shelled and fresh [illegible] with a rolling pin [illegible] Krumkake.

SCOTCH TEA TARTS

4 cup soft butter
3 cups sifted flour
4 oz softened cream cheese

Mix all ingredients and knead lightly. Place a [illegible] cup of dough in each [illegible] pan. Spoon each cup with pecan [illegible] Spoon on the following [illegible] cups brown sugar, [illegible] of salt, 1 cup [illegible] chopped pecans. Bake at 350° [illegible] minutes.

3 well beaten eggs
¾ cup sugar
¾ cup butter
¾ cup flour
1 tbs lemon extract

Add sugar [illegible] Mix [illegible] add [illegible] Add flour [illegible] Pour batter over [illegible] Bake at 350° [illegible] minutes. Cut [illegible] squares while [illegible] Sprinkle with [illegible] sugar.

Make 2 pastry shells [illegible] Fill with [illegible] and let [illegible] Spread [illegible] Sprinkle [illegible] Beat egg [illegible] Add [illegible] Pour [illegible] Bake at 350° [illegible] minutes. Cool [illegible] Serve with [illegible] whipped cream.

SEE PAGE 38 FOR ADDITIONAL KRUMKAKE RECIPES.

KRUMKAKE

Krumkake

Krumkake

[illegible] OF YOUR [illegible]

1. Be sure the cookie dough you use is at room temperature. Fill the cookie press with dough. Press out cookies on ungreased cookie sheet. Bake as directed in recipe.

2. Decorate cookies before baking with colored sugar, candies, nuts, etc. Or, after baking, frost cookies and decorate with tinted icing. Use a pastry bag and tube to make designs.

3. Be sure the cookie press is clean and dry before using. Fill the cylinder with dough. Select the design disc you want to use and screw it on the press. Hold the cylinder against the ungreased cookie sheet and press the trigger. Lift the press straight up from the cookie.

4. Be sure the cookie press is clean and dry before using. Fill the cylinder with dough. Select the design disc you want to use and screw it on the press. Hold the cylinder against the ungreased cookie sheet and press the trigger. Lift the press straight up from the cookie.

5. Be sure the cookie press is clean and dry before using. Fill the cylinder with dough. Select the design disc you want to use and screw it on the press. Hold the cylinder against the ungreased cookie sheet and press the trigger. Lift the press straight up from the cookie.

6. Use your new cookie press for simple cookies and have a delightful time with your favorite icing recipes. The special decorating tube is supplied with each set.

[illegible]

1½ cups flour
½ tsp. salt
½ tsp. baking powder
½ cup butter or shortening
1 egg
1 tsp. vanilla
½ cup sugar

Cream butter and sugar together. Add egg and vanilla and beat well. Sift dry ingredients together and add to creamed mixture. Mix well. Fill cookie press and press cookies onto ungreased cookie sheet. Bake at 400° for 8 to 10 minutes.

[illegible]

1 cup butter
1 cup brown sugar
½ cup sour cream
1 tsp. vanilla
2½ cups flour
1 tsp. baking soda
Pinch of salt
2 eggs

Cream butter and sugar together. Add sour cream, vanilla and eggs. Sift together dry ingredients and add. Put through cookie press and bake at 350° on ungreased cookie sheet.

SPEEDY GAZPACHO

- 4 oz big pepperoncini mix
- cup water
- cup fresh sliced English butter
- cup seedless raisins

[illegible]

[illegible]
Bake at 350° for 10-12 min

POPOVERS

2 eggs
cup milk
cup flour
½ tsp salt
1 tbsp melted shortening

[illegible]

[illegible] STEAM [illegible]

[illegible]

[illegible]

[

[illegible] CAKE

[illegible]

GENERAL ICING RECIPE

Used for Lamb, Bunny & Santa Cakes

[illegible]

LAMB, BUNNY OR SANTA MOLD CAKE

Lady Baltimore Recipe

[illegible]

Lamb Mold [illegible]

Bunny Mold [illegible]

Santa Mold [illegible]

Clothing [illegible]

Toy Bag [illegible]

[illegible]

2 cups sifted cake flour
½ tsp baking powder
½ cup sugar
¼ Tbsp butter or margarine
¼ cup milk
1 tsp vanilla
1 large egg whites

Cream sugar and [illegible] Combine milk and vanilla and [illegible] Add to cake flour. Now add [illegible] pour in large cake pans [illegible] with [illegible] Bake at [illegible] 30 min

PUDDING OR CEREAL MIX

Syrup Recipe
¼ cup butter or margarine
2 cup miniature marshmallows
Food coloring
if desired

Melt on top of double boiler. Add 6 cups [illegible] cereal [illegible] Rice Krispies or [illegible] Cocoa Krispies [illegible] Press [illegible] [illegible] Cut into squares [illegible] Yield: 2 trays

[illegible] Bunny [illegible] Bunny Splits [illegible] requires only single recipe.)

T

eggs yogurt cheese **cup milk**

Ingredients

Directions

cups
cup cold buttermilk or sour cream
tsp baking soda
cups sifted flour

tsp sugar
tbsp and shortening tsp baking powder
tsp salt

Recipe not found. Please check the link and search for the recipe.

Ingredients not found.

Directions not found.

Nutrition Facts not found.

Recipe not found.

CORN POKES

1 cup corn meal
[illegible] flour
2 tsp. baking powder
Tbsp. sugar

[illegible] milk
[illegible] cooking oil
egg

Combine all ingredients [illegible] well greased corn Stick Pan. Bake at 400 [illegible] 5 min.

[illegible]

3 Tbsp. shortening
1 Tbsp. sugar
egg
[illegible] milk
½ cup corn meal

[illegible] cup prepared flour
[illegible] tsp. salt
3 tsp. baking powder

Cream [illegible]

[illegible]

FISH [illegible]

cup water pop added
fish sticks
prepared mustard or
tartar sauce

[illegible] or sweet pickles
or [illegible]
[illegible]
[illegible]
[illegible]

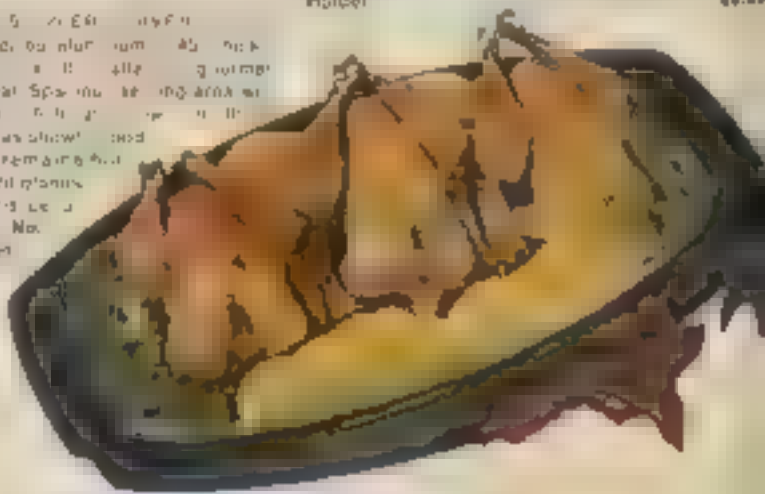
Spread [illegible] Corn Stick Pan. Spread [illegible] fish sticks in [illegible] Bake [illegible] 400 [illegible] 20 min. or [illegible] golden brown. Serve with [illegible] sauce.

[illegible] Add [illegible] Bake at [illegible] 5 min. [illegible] Spread [illegible] Bake [illegible] 400 [illegible] 20 min. or [illegible] golden brown. Serve with [illegible] sauce.

Brown [illegible] Serve sausages may be substituted for fish sticks.

Cat No. 21630 **$8.98**

Cat No. 21930 Aluminum Diamond-Hardwood Holder **$8.98**



Cat No. 21810
$3.98

SERVING PLATTERS AND

no promise lifetime durability

GOURMET SIZZLER SERVER SETS

TIPS FOR BROILING AND SERVING

When broiling steaks [illegible] the edges of the meat so that it will not buckle or curl in cooking.

[illegible] heat.

[illegible] plate [illegible]

[illegible]

[illegible]

[illegible] of sharp knife.

STEAK BROILING CHART
Time Each Side in Minutes

Thickness	Rare	Medium	Well
[illegible]	5	[illegible]	[illegible]
[illegible]	8	10	[illegible]
[illegible]	[illegible]	15	[illegible]

[illegible]

[illegible]

[illegible]

SAUCE DIABLE

[illegible] chopped parsley.

GARLIC BUTTER

[illegible] and 1/2 Tbsp. minced parsley.

[illegible] buffet service.

NORDIC WARE

CUSTOM LINE COOK AND SERVE WARE

NORDIC-WARE proudly presents its Custom Line Cook and Serve Ware. This heaviest gauge cookware features china-like Permo Porcelain exteriors with cooking surfaces of triple layer, hard base Shield Coat Teflon II.

America's finest heaviest aluminum Cook and Serve Ware comes in beautiful blended contemporary colors of Harvest Gold, Tangerine and Avocado Green. The gleaming porcelain finish is heatproof, fadeproof and strongly resists scratching and staining. The Teflon II cooking surfaces insure that the utensil is non-stick, easy-to-clean and improved in scratch resistance. You will notice the sleek rounded contours that provides high heat conductivity with no scorching or sticking ever! Covers are designed to fit securely to condense steam, allowing foods to baste in their own natural juices. The cover exteriors are also made of matching Permo-Porcelain. New high style heat resistant handles are featured with metal flame guards. These and the cover knobs are molded of heat resistant bakelite with safety finger grips.

You will find Cook and Serve Ware in the NORDIC-WARE Custom Line to fill your every cooking need. This cookware has been designed and produced to bring the ultimate in performance and beauty to your kitchen. You can find one of our stunning colors to fit beautifully with your own decor and go proudly from the range to the table.

NORDIC-WARE'S Custom Line insures you of successful cookery; let it be your guide to happy hours in the kitchen!

NORDIC-WARE CUSTOM LINE

No. 1104 7⅞" Skillet, Teflon II interior, w/cover ..... $ 8.95
No. 1114 10" Skillet, Teflon II interior, w/cover 12.95
No. 1181 1½ qt. Sauce Pan, Natural Sunburst interior, w/cover 7.95
No. 1184 1½ qt. Sauce Pan, Teflon II interior, w/cover 8.95
No. 1121 2 qt. Sauce Pan, Natural Sunburst interior, w/cover . 8.95
No. 1124 2 qt. Sauce Pan, Teflon II interior, w/cover 10.95
No. 1131 3 qt. Sauce Pan, Natural Sunburst interior, w/cover . 9.95
No. 1134 3 qt. Sauce Pan, Teflon II interior, w/cover 11.95
No. 1144 3 qt. Sauce Pot, Teflon II interior, w/cover 11.95
No. 1151 5 qt. Dutch Oven, Natural Sunburst interior, w/cover 12.95
No. 1154 5 qt. Dutch Oven, Teflon II interior, w/cover 14.95
No. 1164 2 qt. Casserole, Teflon interior, w/cover 10.95
No. 1174 Deluxe 3 qt. Casserole, Teflon interior, w/cover 12.95

(When ordering, please designate color with suffix as follows to No. Harvest, "3", Avocado, "2", Tangerine, "6".)

The Gourmet Chef Sauté Skillet, newest addition to the NORDIC-WARE line, features gleaming stainless steel or Teflon II*** interior on heavy formed aluminum with colorful porcelain exterior. The answer to perfect frying or sautéing of meats, seafoods and vegetables. Light, delicious omelets every time.

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No. 104 — Contemporary Set — 8 pieces
Skillet, 7⅞", $8.95; Sauce Pan, 2 qt. w/cover, $10.95; Sauce Pan, High Style, 1½ qt., w/cover, $9.95; Dutch Oven, 5 qt., w/cover, $14.95; Large Skillet, 10", $7.95. Special set price ... $47.95. Available in Harvest, Tangerine or Avocado. Specify color.

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